

DC

THE DYNASTY CLUB MEMBERS' MAGAZINE



The Spring Issue
April - May 2025

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MEMBERSHIP TARIFF 會籍收費細則

| Membership Categories 會籍種類 | Individual 個人 | Family 家庭 | Corporate 公司 Four-Nominee 可提名四位人士之 公司會員 |
|----------------------------------|------------------|--------------|--|
| Entrance Fee 入會費 | HK\$112,500 | HK\$137,500 | HK\$337,500 |
| Transferable Debenture 可轉讓之債券 | HK\$337,500 | HK\$412,500 | HK\$1,012,500 |
| Total Cost 總額 | HK\$450,000 | HK\$550,000 | HK\$1,350,000 |
| Monthly Subscription 每月繳費 | HK\$2,500 | HK\$3,100 | Each Nominee 每位提名人士 HK\$2,500 |

Contact us - Membership Department
2829 7967 or dchkmsm@dynastyclub.com.hk

With Love on Mother's Day

Show your love this Mother's Day

溫馨時刻 感恩母愛



11 May

Noble

Mother's Day Semi Buffet Lunch

Adult \$750 / Child \$550

28297990

Imperial City

Mother's Day Dinner Set Menu

From \$2,288 onward

28297980

She is the queen of your heart, and this Mother's Day offers the perfect chance to show her just how much she is loved. In addition to the timeless gesture of flowers and cards, elevate the occasion with a dining experience she will remember forever.

Choose from two exquisite options: a refined semi-buffet lunch at Noble, ideal for a leisurely afternoon, or an elegant dinner set menu at Imperial City, featuring dishes prepared with the finest ingredients.

Make this Mother's Day an unforgettable celebration – reserve your table now and honour her with the royal treatment she deserves.



品味非凡 勃艮第珍釀

BURGUNDY TREASURES

by Jasper Morris MW

Following the captivating wine dinner at Noble, celebrated Master of Wine Jasper Morris has curated a limited selection of five exceptional Burgundies for our Members. Each bottle bears his personal signature, offering a rare opportunity to own a piece of wine history. Whether you're expanding your collection or seeking a sublime tasting experience at home, don't miss this rare chance to savour Burgundy's finest, as chosen by one of the world's foremost experts.

Available in strictly limited quantities.



Exclusive Signed Collection

White Wines

Domaine Chandon de Briailles, Corton Blanc Grand Cru 2021

Produced without sulphur dioxide during vinification, this remarkable white Burgundy presents rich notes of dried pineapple and succulent peach. The palate unfolds with bright tangerine and zesty lime characteristics, concluding with a delicate spiced finish that lingers pleasantly.

HK\$2,880



Philippe Charlopin, Corton Charlemagne Grand Cru 2020

This distinguished Grand Cru displays a splendid pale gold hue in the glass. The palate offers an impeccable harmony between well-integrated oak influences and luscious stone fruit, refreshing citrus and toasted almonds.

HK\$2,680



Red Wines

Chateau de la Tour, Clos Vougeot Grand Cru 2018 (92-95 points)

This rich purple wine presents a discreet yet inviting nose. On the palate, it offers wonderfully smooth and seamless fruit flavours, with all components in perfect balance. The absence of over-ripeness contributes to its elegant profile.

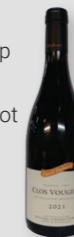
HK\$2,880



David Duband, Clos de Vougeot Grand Cru 2021

Exhibiting a magnificent deep ruby brilliance that catches the light, this exceptional Pinot Noir reveals enticing aromas of red berries with nuanced smoky undertones. The first sip delivers remarkable freshness that evolves gracefully across the palate, culminating in a commanding finish that showcases the wine's grand pedigree.

HK\$3,280



Meo-Camuzet, Clos de Vougeot Grand Cru 2021 (93-95 points)

Medium crimson purple in colour, this wine boasts an attractive rather than overwhelming bouquet. The palate showcases lovely cherry fruit flavours through the mid-palate, followed by a firmer finish as the natural tannins of Clos Vougeot assert themselves. With proper length, this wine is expected to shine from 2030-2038.

HK\$4,680



Chef's Exquisite Recommendations

主廚精選 味蕾盛宴

Bamboo Piths filled with Asparagus and Wolfberries in Pumpkin Sauce
金湯杞子露筍竹笙卷

Fresh Seasonal Spring

This April, prepare your palate for spring at Imperial City. Our Chefs have masterfully crafted a menu that epitomises the essence of this all too short season. Drawing inspiration from nature, each dish combines texture and taste, featuring the season's most prized ingredients.

From delicate asparagus to tender pork ribs, every plate is packed with flavours that celebrate the vibrant spirit of the season. Don't miss this limited-time opportunity to savour the finest seasonal delicacies.



Chilled Chicken in Hot and Sour Sauce with Mixed Peppers
雙椒酸辣雞 (冷)

Braised Prawn with Spicy Minced Pork in Sichuan Chilli Bean Paste
漁香燒蝦球

Mouthwatering Sichuan Spice

Embark on an adventure this May as Imperial City celebrates the rich heritage of Sichuan cuisine. Originating from China's southwestern province, this culinary tradition boasts a 2,000-year history.

Renowned for its bold flavours and aromatic spices, Sichuan cuisine has captivated palates worldwide.

Experience the perfect balance of heat and complexity in our special Sichuan menu, featuring classic dishes that showcase the cuisine's signature numbing-spicy taste.



2829 7980

DYNASTY
CAFÉ
2829 7930

A Taste of Royalty at Dynasty Café

皇家滋味 奢享一刻



This April and May, experience the rich history and exquisite flavours of Korea with our Sautéed Sliced Beef in Korean Meat Sauce, served with steamed rice. A descendant of royal cuisine dating back to the Goguryeo era (37 BCE-668 CE), this dish has evolved into a beloved Korean staple. Tender slices of beef are marinated in a perfectly balanced sweet and savoury sauce, offering a delicious and satisfying meal.

Join us at Dynasty Café and discover a truly regal culinary experience.



Sautéed Sliced Beef in Korean Meat Sauce served with Steamed Rice
韓式醬爆牛仔肉配白飯



White and Green Asparagus
with Slow Cook Egg
and Morel Cream Sauce
青白露筍配溫泉蛋及羊肚菌汁



Poached White Asparagus
and Hollandaise
傳統焗白露筍配荷蘭汁

ASPARAGUS in Season

春日蘆筍
鮮味登場

SPRING'S DELICATE DELIGHTS

As spring unfurls across the city, Noble invites Members to savour the season's most prized vegetable: asparagus. Throughout April and May, our chefs are preparing both the coveted white and vibrant green varieties, each with its distinct charm.

White asparagus, often dubbed 'edible ivory', boasts a delicate, nutty flavour and tender texture.

Cultivated in darkness, these pale spears have graced royal tables since the 17th century. Their green counterparts, sun-kissed and slightly grassy, offer a crisp bite and wealth of nutrients. Both types are rich in folate, potassium, and antioxidants, supporting heart health and vitality.

Join us at Noble to experience these springtime treasures, prepared with finesse to highlight their unique characteristics.

NOBLE
2829 7990

傳承匠心 糗香四溢 Dumplings

Making Class Master the Art of Rice Dumplings

Just in time for the Dragon Boat Festival, join us for a hands-on workshop and master the art of making authentic glutinous rice dumplings. Under the guidance of the Club's chefs, you will learn proper folding techniques to make your own perfect dumplings, and discover the cultural significance behind this festive delicacy. This workshop promises to be an enjoyable and educational experience.

3 May (Sun)
3 pm – 5 pm

Dynasty II
\$488 per person

Advance booking is required



2829 7980



STAY CONNECTED

The Club launches its official IG account

掌握本會最新動態



We are thrilled to announce the launch of our official Instagram account “@dynastyclubhk”.

From our finest culinary delights, exquisite wine selections, to signature events and experience, discover the Club's latest happenings and

promotions on the App. Dive into our timely stories for captivating event photos and videos, offering Members a glimpse into our most exclusive gatherings.

Other social media, including Xiaohongshu are launching soon, stay tuned!

SCAN TO FOLLOW US NOW



@dynastyclubhk

UNCOVERING NEW Favourites

心動瞬間 發掘新驚喜

Glass Bottle
\$98 \$470

Glass Bottle
\$88 \$420



Famille J-M Cazes Côtes du Rhône Reserve 2022

From the esteemed Cazes family, renowned Bordeaux producers of Château Lynch-Bages, comes this delightful Côtes du Rhône. A blend of Grenache, Syrah, and Mourvèdre, this wine offers aromas of ripe red fruits and garrigue herbs. The palate is medium-bodied with smooth tannins, delivering flavours of cherry, blackberry, complemented by a hint of black pepper. This versatile wine that pairs wonderfully with Mediterranean cuisine.

Prunotto Barbera d'Alba DOC 2023

Founded in 1904, Prunotto is a historic Piedmontese estate now under the stewardship of the renowned Antinori family. Sourced from selected vineyards in the Alba area, this vibrant Barbera d'Alba exemplifies the charm of the Barbera grape with an expressive notes of red cherries and violets. The palate is fresh and lively, with bright acidity balancing the juicy red fruit flavours. A touch of spice adds complexity to the finish. This wine is an excellent companion to rich pasta dishes or grilled meats.

Wente Morning Fog Chardonnay 2023

Wente Vineyards, America's oldest continuously operated family winery, offers this elegant Chardonnay from California's Livermore Valley. Its "Wente clone" is now the most widely planted Chardonnay in the State, Named after the cooling morning fog from San Francisco Bay, this wine showcases bright fruit and subtle oak influence. Aromas of green apple and tropical fruits lead to a creamy palate with flavours of pear, vanilla, and a touch of toasted oak. The finish is crisp and refreshing.

Famille Hugel Gentil Blanc 2022

The Hugel family, Alsatian wine pioneers since 1639, have been instrumental in reviving traditional wine styles. The family coined the term "Gentil" for their blend in 1992, reviving an old Alsatian tradition. A charming blend of noble Alsace grape varieties including Gewurztraminer, Pinot Gris, Riesling, Muscat, and Sylvaner, this wine is aromatic and fresh, with notes of white flowers, citrus, and exotic fruits. Dry and well-balanced, it's an ideal aperitif or partner to light cuisine.



Glass Bottle
\$88 \$420

Glass Bottle
\$88 \$420

NOBLE

Enquiries & Orders.
2829 7990

奢華呵護 煥活雙手

Luxurious Hand Rejuvenation

The perfect gift for amazing mums



LCN, a trusted German brand known for professional nail and hand care, is celebrated for its dermatologically, high-performance products. Together with the CELLU M6® Alliance machine, these products provide deep, effective hand care that leaves hands feeling softer, smoother and totally rejuvenated.

From now until 31 May, give your mum the gift of younger-looking, beautifully cared-for hands with this exclusive Mother's Day offer.

Enjoy special discount on LCN products upon purchase of "I Love Mama" Hand Care Treatment.



Celebrate Mother's Day with The Dynasty Club's "I Love Mama" Hand Care Treatment, a perfect blend of cutting-edge technology and premium skincare. This special treatment combines our new CELLU M6® Alliance machine by LPG with LCN's high-quality hand care products to deliver immediate results that you can see and feel right away.

Using advanced Endermologie® technology, the CELLU M6® Alliance machine works to enhance the skin's texture and restore its natural elasticity. Paired with LCN's nourishing hand cream and cuticle oil, this treatment keeps hands hydrated, protected and feeling pampered.

**"I Love Mama" Hand Care Treatment
Special Mother's Day Price: \$520
(Original \$800)**

Offer available until 31 May

- LCN Peeling
LCN深層去角質護理
- LPG CELLU M6® Endermologie® Treatment (around 45 mins)
LPG CELLU M6® Endermologie® 深層護理療程 (約45分鐘)
- LCN Hand Gel and Hand Mask
補濕精華及修護手膜
- LCN Hand Cream
LCN舒緩潤手霜



**LCN Combo Set A (Day)
LCN玫瑰護手仔寶(日間)**

- LCN Rose Hand Cream 250ml
- LCN Rose-water & Prickly Pear Hand Gel 100ml

\$600
(Original \$810)

**LCN Combo Set B (Night)
LCN修護皇牌(晚間)**

- LCN Anti-age Lifting Concentrate 50ml
- LCN Anti-age Overnight Mask 50ml

\$400
(Original \$540)





SPRINGTIME Splendour

春意盎然
皇朝會
尊貴體驗

Exclusive Celebrations at The Dynasty Club

Usher in the vibrant spring season in style with the Dynasty Spring Season Package, which offers the perfect combination of highly satisfying delicacies and fantastic privileges.

Members who reserve the tailor-made menu for a table for 10 to 12 will be entitled to exclusive privileges including complimentary Chinese tea and condiments along with three hours unlimited supply of soft drinks, orange juice and house beer. Members can also enjoy house wines at a special offer of \$280 per bottle.

Each banquet table will be adorned with floral arrangements, adding a touch of sophistication to the gathering. To make your celebrations even more enjoyable, each banquet table will receive a premium Chinese tea tin, along with a \$500 Dining Voucher (for bookings of two tables or more). A complimentary parking voucher for each table is also included to ensure a hassle-free experience.

Don't miss out on this incredible opportunity to create unforgettable memories with family and friends.

The Dynasty Spring Season Package

from \$8,888 onwards
valid from 1 March to
30 June (except 11 May
and 15 June).

Enquiries & Reservations
Catering Department
2829 7931/ 2829 7937
kateso@dynastyclub.com.hk
ulianfan@dynastyclub.com.hk

Club Notice 會所公告

To ensure a tranquil and comfortable environment for everyone, Members and guests are reminded to observe the Club's House rules at all times, including those related to Dress Code, the Use of Mobile Phones, and other guidelines. Our staff may offer reminders to help maintain a pleasant experience for all. Please refer to the Members Handbook for details on the House Rules.

為維持一個寧靜和舒適的環境，謹提醒會員及賓客須時刻遵守本會之會規，包括但不限於有關衣著準則及使用手提電話等的規則。本會當值職員將在適當時候作出相應的提醒，以確保大家均能在本會享有愉快的體驗。請參閱會員手冊以了解更多會規詳情。

Scan to download
the Members
Handbook now.
立即掃描下載
會員手冊



Reciprocal Clubs 聯繫會所

Members may enjoy reciprocal privileges at over 50 premium clubs that The Dynasty Club has partnered with around the world. If Members wish to visit a reciprocal club, they are reminded to apply for a letter of introduction from the Membership Services Department prior to their trip. A valid membership card and a letter of introduction should be presented to the reciprocal club's reception upon their arrival.

For further information, please visit the Club's website or contact our Membership Services Department at 2829 7967 or email to dchkmsm@dynastyclub.com.hk for assistance.

皇朝會與遍佈全球各地的50多家會所簽訂聯繫會所互惠協議，讓會員可享用其他會所的設施。會員如欲到訪聯繫會所，請於起程前聯絡會籍事務部申請介紹信，並於抵達聯繫會所時，向接待人員出示介紹信及閣下有效的皇朝會會員卡。

如欲了解更多聯繫會所的資料，請瀏覽本會網站、致電2829 7967或電郵至dchkmsm@dynastyclub.com.hk與會籍事務部聯絡。



The Club's Website

媒體熱議

TEAHOUSE

Enchants the Press

Our exquisite Teahouse has caught the eye of the Hong Kong Economic Journal. Its recent feature article offers a glimpse into this unique fusion of art, history and culinary finesse. Discover how our vision of reimagined chinoiserie and unique experience is resonating around Hong Kong.

Visit the Teahouse for an immersive experience.



TEAHOUSE
2829 7950



藝術
茶室

TEAHOUSE



不知不覺中，成為灣仔皇朝會會員也有一段日子，多是享用其健體設施，或者到中餐廳或café用餐。皇朝會為了慶祝35週年，將7樓入口處的空間開闢為一家「茶室」，直接取名為Teahouse。這茶室最近開幕，別樹一幟的鮮明風格、佈局精巧，對一家傳統高級會所來說，甚是破格。

顧名思義，Teahouse是吃下午茶的地方，但其下午茶菜單從中午時間便開始供應，打破約定成俗的時間隔閡。然而，在Teahouse吃下午茶，是從眼睛開始吃起。充滿藝術感的裝潢設計，將香港中西交融的特點表達得不落俗套。Teahouse的牆面設計主旋律展示了令人歎為觀止的漆面板製作工藝，乃是19世紀比利時工匠的手藝，這些漆面板的裝飾洋溢著東方風情，有鶴、鸛、陽傘、燈籠、盆栽等；不對稱的分竹段圖案在整個畫面最為突出。這主旋律綻放魅力的同時，穩穩襯托了主角：旅居加拿大的香港藝術家Peter Chan的兩幅大型油畫。

Peter Chan擅長在香港電影中汲取靈感，將電影元素、流行文化和生活素材以他的想像和畫筆重新組合，形成嶄新的演繹。在Teahouse的兩幅Peter Chan油畫中，你可以看到豆豉鯪魚、合味道杯麵、菠蘿包、賭神、麻將、雞公碗、為他奶、腸粉、點心、敬茶茶具和靜物畫常見的水果共治一爐，這些港式韻味跟漆面板的東方圖案隱隱

呼應，有種殊途同歸的妥協，但又有視覺上的奇幻魔力。搭配的軟墊餐椅，是啟發自法國日本主義先驅Édouard Lièvre—這位大師的家具素以東方主義風格著稱，在細節處不時有奇幻的點綴……這Teahouse整個廳面環環相扣的前呼後應，整個佈局和構思，是一種什麼水平的品味和見識！

硬件寫滿了主人家的文化水平和藝術品味，食物出品亦令人滿意。經典的三層架下午茶，上層鹹派、中層手指三文治、下層英式鬆餅，另外還有蛋糕手推車上蘋果派、維多利亞海綿蛋糕，最後則是以petit four方式呈現的精美小甜點。整體水平以上，英式鬆餅頗有驚喜，做得表皮酥脆、內層紮實濕潤度剛好，可以感受到麵粉的香氣和細膩口感，而且個子較小，一人一個剛剛好。吃鬆餅最重要的是Devon cream，Teahouse的濃郁順滑，那一口吃出傳統的英式優雅。茶的品質亦令人刮目相看，玫瑰花茶的濃郁芳香，既天然又持久，是喝過的最好……不容錯過的是他們自家調配的藍莓muffin茶，一口茶就嚐到了一整個藍莓muffin的味道，既美味，又新奇！

Teahouse委託了香港百年老字號粵東瓷廠為他們特別手繪製作一系列的餐具，跟設計核心的東方風情、Peter Chan油畫中的香港元素來個「裏應外合」，最後你看到這無處不美的思路背後，是對香港的愛。Teahouse有愛。

1 牆面設計的漆面板工藝、Peter Chan的油畫、餐椅、吊燈……意涵環環相扣，形成視覺效果奇幻但又和諧共處的場景。

2 茶室委託粵東磁廠特別手繪製作的餐具，向本地工匠致敬。

信報 謝嫣薇



Elevate your day with **TEAHOUSE's new six-course set lunch**, which promises to be pure enjoyment for your tastebuds. Specially crafted by our talented chefs, the menu presents a refined exploration of Cantonese cuisine that is as visually stunning as it is delicious. Experience a culinary journey through delicately prepared dumplings, nourishing soups, and exquisitely prepared seafood, culminating in a sweet finale.

午間時光 品味靜謐

TEAHOUSE

An Exquisite Midday Journey

Presents:

Sumptuous 6-Course Lunch Menu



Braised Fish Maw with Quail and Chicken Soup
古法太史鳳凰羹

Steamed Minced Pork and Abalone Dumpling
原隻鮑魚燒賣

Minced Fish and Watercress Dumpling
西洋菜魚蓉餃

Steamed Kale and Mushrooms Dumpling
玉蘭花素餃

Glutinous Rice Dumpling filled with Dried Shrimp and Pork
家鄉鹹水角

Pan-fried Crab Claw with Dace Fish, Shrimp and Beancurd with Steamed Egg White
芙蓉琵琶煎蟹鉗

Crispy Pork, Shrimp and Chives Dumplings served with Supreme Soup
上湯脆粉果

Sweetened Peach Resin with Red Dates
棗皇燉桃膠



TEAHOUSE
2829 7950

Set Lunch Menu
午宴套餐

HK\$788
per person | 每位





勃艮第美酒盛宴 會員歡聚一堂

Burgundy Wine Dinner Delights Members

The Club's recent Burgundy Wine Dinner was a resounding success.

Master of Wine Jasper Morris led Members through a superb tasting experience, expertly pairing Noble's exquisite five-course menu with insights into Burgundian terroir and winemaking.

The intimate atmosphere fostered engaging conversations with Morris, whose knowledge and passion created a memorable exploration of this celebrated French wine regions.





秋

AKI 

Coming Soon